

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/2/2015 **Business ID:** 115418FE
Business: J'S FISH & CHICKEN MARKET
 3012 N. 27th St
 3012 N 27TH ST
 KANSAS CITY, KS 66104

Inspection: 40001477
Store ID:
Phone: 9132330203
Inspector: KDA40
Reason: 12 Expired License
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/02/15	11:00 AM	01:20 PM	2:20	0:45	3:05	0	
Total:			2:20	0:45	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. Yes
 Priority(P) Violations 4 Priority foundation(Pf) Violations 3 Left App. Yes Lic. Approved Yes
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 0
 Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

.. .. p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	2-301.14(G) <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD [Employee while wearing gloves, handled raw shrimp. He removed gloves, donned a new pair of gloves then handled single use to go equipment and RTE chicken. COS-discarded, educated and hands washed.]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	p
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the WIC, there were containers of raw fish stored above bags of RTE flour. COS-moved.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	p
	20. Proper cold holding temperatures.	..	p	p	..
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[In left side display RIC: ambient temperature at 44.2F. cheese cake at 48.5F and 49.0F. Macaroni & cheese at 50.1F, 50.5F. commercial Coleslaw at 49.4F, 49.8F, 49.6F. Commercial Potato salad at 50.9F, 51.2F, 50.5F, 50.5F, 50.5F. Pudding at 50.9F. Spaghetti at 50.3F, 51.0F, 50.7F.
In right side display RIC; ambient at 43.9F. cheese cake at 48.7F, 49.6F, 50.9, 50.0F, green beans at 49.8F, 50.5F, 51.8F. PIC stated the food had been stored in RIC overnight. COS-discarded.]

21. Proper date marking and disposition.

.. p p ..

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
[In the left display RIC, containers of on-site prepared macaroni & cheese, spaghetti and baked beans. In the right side display RIC, containers of on-site prepared green beans had no date marking. PIC stated they had been prepared on Friday 5/29/2015. COS-discarded.]

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. .. p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.*
[The left side display RIC had an ambient temperature of 44.2F. PHF stored in that unit were at temperatures greater than 41F.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			..	p
Fail Notes	4-302.12(A)	Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer available in either of the display RICs.]						
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p
This item has Notes. See Footnote 3 at end of questionnaire.								
37. Contamination prevented during food preparation, storage and display.			..	p	p	..
Fail Notes	3-305.11(A)(1)	Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the outside storage building, boxes of sauce were stored on the floor. COS-moved.]						
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			..	p	p	..
Fail Notes	3-304.14(B)(1)	Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [wet wipe cloth stored in chemical sanitizer (chlorine) at a concentration beyond measureable limits. A wet wipe cloth stored in a bucket of water. COS-discarded and remade.]						
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p	p	..
Fail Notes	4-903.11(A)	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In outside storage unit, boxes of single use to go containers were stored on the floor. COS-moved.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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<i>Fail Notes</i>	<p>4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[Establishment uses chlorine as the chemical sanitizer. There is no test kit available.]</i></p>
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47. Non-food contact surfaces clean.	.. p
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<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[The side of the fryer is soiled with an accumulation of grease.]</i></p>
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	.. p
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<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> <i>[The unisex restroom is not equipped with a covered waste bin.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.	.. p
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<i>Fail Notes</i>	<p>5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.</i> <i>[The outside waste bin is not equipped with a lid.]</i></p>
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53. Physical facilities installed, maintained and clean.	.. p
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<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[The floor/wall junction cover had pulled away from wall under the 3 vat sink.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[The walls near the fry station is soiled with dried food splatter. The wall near the back door is soiled with dried food splatter.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y N O A C R
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55. Other violations	.. p p ..
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<i>Fail Notes</i>	<p>K.S.A. 65-689(a) <i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary.</i> <i>[License expired on 3/31/15. Establishment has been in continuous operation since that time. COS-application completed and payment secured.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

cooked chicken at 194F

Footnote 2

Notes:

WIC; potato salad at 41F, coleslaw at 38F.

Ice bath: raw chicken at 41F.

prep table: raw fish at 38F.

Footnote 3

Notes:

Owner stated pest control service is conducted once a month by a pest control company.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/2/2015 **Business ID:** 115418FE

Business: J'S FISH & CHICKEN MARKET

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KANSAS CITY, KS 66104

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Store ID:

Phone: 9132330203

Inspector: KDA40

Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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ACTIONS

Number of products Voluntarily Destroyed 8

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product green beans Qty 1 Units contai Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cheese cake Qty 11 Units slices Value \$ 12.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product potato salad Qty 10 Units ontain Value \$ 7.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product macaroni & cheese Qty 10 Units contai Value \$ 7.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product spaghetti Qty 8 Units contai Value \$ 6.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product baked beans Qty 8 Units contai Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product coleslaw Qty 10 Units contai Value \$ 7.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product pudding Qty 4 Units contai Value \$ 2.00

Description

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/2/2015 **Business ID:** 115418FE

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3012 N. 27th St

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/12/15

Inspection Report Number 40001477

Inspection Report Date 06/02/15

Establishment Name J'S FISH & CHICKEN MARKET

Physical Address 3012 N 27TH ST City KANSAS CITY

3012 N. 27th St Zip 66104

Additional Notes
and Instructions

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